Taco Casserole75

Number of Servings: 75 (228.45 g per serving)

	Amount	Measure	Ingredient
	14 1/2	lb	Beef, ground, hamburger, pan browned, 10% fat
	4.00	cup	Onion, white, fresh, chpd
	3 3/4	tsp	Spice, chili pepper, pwd
	4.00	cup	Chili Peppers, green, dices, cnd
	6.00	lb	Soup, cream of mushroom, rducd sod, cond, cnd
	8.00	cup	Milk, 1%, w/add vit A & D
	7 1/2	lb	Tortillas, flour
	8.00	cup	Cheese, cheddar, low fat, shredded

Nutri Serving Size Servings Pe	(228g)		cts		
Amount Per Se	rving				
Calories 41	0 Calor	ies from	Fat 15		
		% Da	ily Value		
Total Fat 16		25%			
Saturated	ed Fat 6g				
Trans Fat	Trans Fat 0.5g				
Cholesterol	85mg		28%		
Sodium 660	28%				
Total Carbo	Total Carbohydrate 30g				
Dietary Fiber 1g					
Sugars 3g	1				
Protein 32g					
Vitamin A 4%	6 · \	/itamin (8%		
Calcium 15%	6 • 1	ron 25%	,		
*Percent Daily V: diet. Your daily v depending on yo	alues may be ur calorie ne	higher or l			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran	Less Than Less Than Less Than Less Than ate	65g 20g 300mg	80g 25g 300 mg		

Notes

- * Purchase ~1 3/4-2# 93% or 90% lean ground beef to equal ~ 1 1/2 # (24 oz) browned grd beef called for in recipe.
- * Any low sodium cream soup can be used that has ~ 110 mg sodium per OUNCE or less.

Any size of flour tortillas can be used. Use the # of tortillas that total the # of ounces called for in the recipe. Potentially Hazardous Food. Food Safety Standard: Hold food for service at internal temperature above 140 degrees F.

Spray a 9X13" pan for each 10-15 portions or 12X20" pan for each 25 servings and cut into # of pieces recipe yields. Preheat oven to 350 degrees F.

Cut soft flour tortillas into strips 1/2" wide with a sharp knife or a pizza cutter.

Mix browned ground beef, chilis, onions and chili pepper together with soup and milk AMOUNT OF CHILI

POWDER/PEPPER CAN BE ADJUSTED TO FIT TASTE OF YOUR PARTICIPANTS

Layer 1/2 of tortilla strips in pan followed by a layer of ground beef-soup mixture; continue to layer one more time. Sprinkle top with shredded cheese.

Bake for 30 minutes covered with foil and an additional 15 minutes uncovered. Cut into # of pieces recipe/pan yields, cover with steamtable pan lid and transfer to steam table to serve.

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